

SPECIALTY COCKTAILS

\$13

MOSCOW MULE

Vodka, fresh lime & Regatta ginger beer...on ice in a copper mug

OLD FASHIONED

Straight bourbon whiskey, sugar and bitters...served over block ice with orange essence

\$14

PINE AVENUE

Vodka, fresh lemon, strawberry, and thyme essence...on the rocks

TWO IF BY SEA

Grapefruit vodka, elderflower, honey, lemon & orange flower essence...served up

THE HERBALIST

Prairie organic gin, fresh lime, basil and mint...shaken and served up

MOJITO VERDE

Aged light rum, house made lime syrup, mint, and fresh sugar cane ...swizzled with crushed ice

AGAVE STING

Silver tequila, fresh lime, jalapeño, pineapple and basil...on the rocks, ancho chili salt rim

BOURBON STREET

Straight bourbon, Diplomatico 8yr rum, Benedictine, sweet vermouth...over block ice.

AND FEATURING

CIDER LOWBALL

straight bourbon, apple cider, lemon & vanilla, dusted with nutmeg

WINE BY THE GLASS

SPARKLING

Bele Casel Extra Dry Prosecco, Asolo Superiore, Italy NV	13.50
Taittinger 'La Francaise' Brut, Reims, Champagne NV	21.00
Mumm Brut Rosé, Napa Valley, California NV	16.50

WHITE

Terlan Pinot Grigio, Alto Adige, Italy 2019	13.50
C. Smith Riesling 'Kung Fu Girl', Columbia Valley, WA 2019	11.50
Onx Sauvignon Blanc 'Field Day', Templeton Gap, CA 2019	12.50
Left Coast Cellars White Pinot Noir, Willamette Valley, OR 2019	14.00
Licia Albariño, Rías Baixas, Spain 2020	12.00
Twomey Sauvignon Blanc by Silver Oak, North Coast, CA 2020	15.50
Craggy Range Sauvignon Blanc Te Muna Rd, Martinborough, NZ 2020	13.50
Garnier & Fils Chardonnay, Petit Chablis, France 2019	15.50
Sean Minor Chardonnay, Sonoma Coast, CA 2019	12.00
Truchard Vineyards Chardonnay, Carneros, CA 2019	16.50
Grgich Hills Estate Chardonnay, Napa Valley, CA 2018	19.00

RED

Nielson Pinot Noir, Santa Barbara, CA 2018	13.50
Ancient Peaks Cabernet Sauvignon 'Sta. Marg. Ranch', Paso Robles, CA 2019	12.00
Duckhorn Vineyards 'Migration' Pinot Noir, Sonoma Coast, CA 2018	15.50
Purple Hands 'Lone Oak Ranch' Pinot Noir, Willamette, OR 2019	16.50
Kunde Merlot, Sonoma Valley, CA 2018	13.00
Tikal Malbec 'Patriota', Uco Valley, Mendoza, Argentina 2017	13.00
Dry Creek Cabernet Sauvignon, Dry Creek, Sonoma, CA 2018	16.50
Bedrock 'Old Vine' Zinfandel, Sonoma, CA 2018	13.00

ICE COLD BEER

Coors Light Light Lager 4.2% Golden, CO	7.00	9.50
Discretion Shimmer 'German' Pilsner 6.5% Soquel, CA	8.50	11.00
Hermitage Por Adentro 'Mexican' Lager 5% San Jose, CA	8.00	10.50
East Bros. Red Lager 'Vienna' Amber 4.6% Richmond, CA	8.00	10.50
Allagash White 'Belgian' Wheat Ale 5.0% Portland, ME	9.00	11.50
Calicraft Coast 'Kölsch' 4.8% Walnut Creek, CA	8.00	10.50
Sierra Nevada Pale Ale 5.6% Chico, CA	8.00	10.50
Almanac Love Hazy Hazy IPA 6.1% Alameda, CA	9.00	11.50
Ballast Point Sculpin IPA 7.0% San Diego, CA	9.50	12.00
Stone Delicious IPA 7.7% Escondido, CA	8.50	N/A
Drake's Dry Irish Stout 4.8% San Leandro, CA	8.50	11.00

KING'S FISH HOUSE

Mission Valley • Carlsbad • Laguna Hills • Orange • Huntington Beach • Long Beach
Calabasas • Rancho Cucamonga • Corona • San Jose • Tempe • Henderson

OUR COASTERS MAKE A GREAT SOUVENIR! \$5 FOR A SET OF FIVE
WWW.KINGSFISHHOUSE.COM

Friday November 19, 2021

LUNCH

King's
EST. Fish House 1945

WELCOME TO THE HOUSE
THAT
SEAFOOD BUILT

RAW BAR

SAN JOSE

OYSTERS

	EACH	½ DOZEN	1 DOZEN
<i>Classic mignonette, habanero relish, cocktail sauce & freshly grated horseradish</i>			
Rincon De Ballenas* (crassostrea gigas) baja california, mx	3.20	18.20	35.40
Paradise* (crassostrea gigas) baynes sound, bc	3.35	19.10	37.20
Fanny Bay* (crassostrea gigas) vancouver island, bc	3.40	19.40	37.80
Blue Pool* (crassostrea gigas) hood canal, wa	3.50	20.00	39.00
Kaipara* (crassostrea gigas) kaipara harbor, nz	3.55	20.30	39.60
Kumamoto* (crassostrea sikamea) oakland bay, wa	3.90	22.40	43.80
James River* (crassostrea virginica) chesapeake bay, va	3.30	18.80	36.60
Rappahannock* (crassostrea virginica) rappahannock river, va	3.45	19.70	38.40
Wellfleet* (crassostrea virginica) cape cod, ma	3.45	19.70	38.40
Malpeque* (crassostrea virginica) prince edward island, can	3.50	20.00	39.00
Beach Plum* (crassostrea virginica) buzzards bay, ma	3.65	20.90	40.80
Glidden Point* (crassostrea virginica) damariscotta river, me	3.75	21.50	42.00
Oyster Sampler* includes each marked with		20.90	40.80

CHILLED SHELLFISH

		5 CLAWS
Florida Stone Crabs Large, wild caught, mustard sauce		88.00
Wild Hard Shell Lobster 1¼ lb, n. america	HALF	22.00
Wild Red Sea Urchin* channel islands, ca	WHOLE	40.00
		17.50
Wild Littleneck Clams* long island, ny	EACH	2.85
Farmed Bay Scallops* canada, citrus pesto	½ DOZEN	16.10
	1 DOZEN	31.20
		34.00
Wild Jumbo Shrimp (16-20 per pound) mexico	EACH	3.15
Farmed Black Mussels (24-30 per pound) saltspring, bc	½ POUND	23.50
	1 POUND	44.00
		12.00
		19.00

Shellfish Platters

	1 ST MATE SERVES 1 - 2 \$52	CAPTAIN SERVES 3 - 4 \$95	ADMIRAL SERVES 5 - 7 \$175
Rincon de Ballenas* (crassostrea gigas) baja california, mx	1	3	5
James River* (crassostrea virginica) chesapeake bay, va	1	3	5
Blue Pool* (crassostrea gigas) hood canal, wa	2	3	5
Wild Littleneck Clams* long island, ny	2	4	6
Farmed Bay Scallops* canada, citrus pesto	2	4	8
Farmed Black Mussels saltspring, bc	6	10	20
Wild Jumbo Shrimp mexico	6	12	20
Wild Hard Shell Lobster 1¼ lb, n. america	½ lobster	½ lobster	1 lobster
Wild Dungeness Crab washington		½ crab	whole crab
Wild Red Sea Urchin* channel islands			whole urchin

*Consuming raw or undercooked meat, seafood, or eggs may increase your chance of food borne illness.

We purchase all of our
OYSTERS
OVER
4
MILLION
SOLD LAST YEAR
from shellfish farms all over the world

HAND CUT SUSHI

Rolls

California Roll 11.75
Krab salad • cucumber • avocado

Crunchy Roll 15.00
Shrimp tempura • cucumber • eel sauce

Lobster Crunchy Roll 17.00
Lobster • krab salad • asparagus • cucumber • eel sauce

Spicy Tuna Roll* 13.50
Yellowfin Tuna • Rayu • cucumber

Salmon Roll* 16.50
Avocado • toasted hazelnuts • papaya • white soy vinaigrette

Rainbow Roll* 17.00
California Roll topped with hamachi yellowfin tuna • salmon • shrimp

King's Albacore Roll* 15.75
Spicy Tuna Roll topped with albacore tatakai • ponzu • crispy onions

SIGNATURE

Sushi

Yellowtail Carpaccio* 17.50
Ponzu • jalapeno • wasabi cream • ikura

Spicy Tuna* on Crispy Rice 15.50
Yellowfin tuna • sticky rice • jalapeno



SAKE

Junmai (Hot)

Sho Chiku Bai Extra Dry
small 8.5 large 11.5

Nigori (Unfiltered)

Sho Chiku Bai
375ml Bottle 14.00

APPETIZERS

Edamame
Salted or Crispy Garlic (add .50) 7.25

Crispy Calamari
Mae ploy roasted pepper aioli 16.75

Pacific Yellowfin Tuna Poke*
Japanese cucumber, togarashi ponzu, avocado, with wonton chips 18.75

Grilled Castroville Artichoke
Basil vinaigrette, pesto mayo 14.50

Blackened Shrimp Taquitos
Cotija, spicy crema, guacamole, fresh pico de gallo 17.00

King's Crab Cake
Pan seared, jumbo lump crab, served with remoulade 19.50

Buffalo Chicken Wings
Marinated in Frank's hot sauce and brown sugar 19.50

Grilled Octopus Caponata
Wild Spanish octopus, eggplant, olives, capers, and tomatoes 21.00

N'awlin's BBQ Shrimp
Creole shrimp, tomatoes, lemon, herb butter, and toasted sourdough 17.50

Manila Clams & Andouille
Sautéed in white wine, butter, herbs 22.50

SANDWICHES

SERVED WITH FRIES

New England Lobster Roll
Traditional or with browned butter 32.00

"World Class" Tuna Melt
Albacore tuna confit / grilled NY rye / tomato / Tillamook sharp cheddar 19.00

Blackened Wild Ca Sea Bass
Potato bun / cabbage slaw / cilantro / pickled onion / remoulade 18.50

Wagyu Cheeseburger
Brioche bun / Emmantaler Swiss or Tillamook sharp cheddar 18.50

SOUPS

New England Clam Chowder
cup 7.50 / bowl 10.00

King's Spicy Seafood Chowder
cup 7.50 / bowl 10.00

Miso Soup
cup 5.00

Salads

SMALL

Organic Mixed Greens
Shaved vegetables, grape tomatoes, avocado, golden balsamic vinaigrette 9.75

Caesar
Sourdough croutons, Grana Padano, signature dressing 10.50

Classic Wedge
Crunchy iceberg, Point Reyes blue cheese, tomato, thick cut bacon 13.50

Walnuts & Blue Cheese
Organic baby greens, dried cranberries, Point Reyes blue cheese, candied walnuts, golden balsamic vinaigrette 12.50

Roasted Beet Salad
Laura Chenel Sonoma goat cheese, toasted pecans, grapefruit red wine vinaigrette 13.75

LARGE

Southwest Chicken
Blackened chicken, black bean & corn salsa, cheddar & jack, tortilla strips, avocado & chipotle ranch 19.50

Northwest Salmon Salad
Farmed BC Atlantic Salmon, candied walnuts, blue cheese, asparagus, fennel, oranges 24.50

Louie
Jumbo Shrimp, butter leaf lettuce, vine ripened tomato, hard boiled egg, avocado, applewood slab bacon and rainbow carrots. Served with our Louie dressing 21.50



Fish House Favorites



Miso Yaki Wild Chilean Sea Bass
Wild Ross Sea Chilean Sea Bass, baby bok choy and shimeji mushrooms 37.50

Parmesan Crusted Petrale Sole
Wild Half Moon Bay Petrale Sole, lemon butter, capers & choice of sides 25.75

Grilled Wild Chilean Sea Bass Tacos
Lime cilantro slaw, crema, housemade chips and guacamole 18.75

Panko Fried Shrimp
Wild Mexican jumbo shrimp, fries, cocktail sauce 21.50

Shrimp Bucatini Pasta
Wild Mexican shrimp sautéed with peppers, lollipop kale, garlic cream 26.50

Cioppino with Santa Barbara Rock Crab
Jumbo shrimp, assorted finfish, in a shellfish saffron broth 32.50



Although named for a small fishing village in the state of Washington, the Dungeness Crab has become a staple of the seafood culture in the Pacific Northwest, and it's unique West Coast experience. Pull up a chair, get those crab crackers ready, and enjoy these delicious crustaceans from Puget Sound while they last!

STEAMED

served with melted salted butter, 'crab butter,' and coleslaw
\$34 / lb.

From THE Grill

Served with two sides

Wild Ross Sea Chilean Sea Bass	37.75	Wild South African Lobster Tails	78.00
Wild Alaskan Halibut	34.50	Wild Mexican Jumbo Shrimp	23.50
Wild Mexican Swordfish	24.50	Wild Eastern Sea Scallops	30.50
Wild Pacific Yellowfin Tuna*	29.75	Shrimp & Scallop Combo	29.50
Wild Mexican Mahi Mahi	24.50	MEAT	
Farmed B.C. Atlantic Salmon	24.50	Prime Sirloin Cap* "Baseball Cut" 12 oz.	29.50
Farmed Idaho Rainbow Trout	21.00	Certified Angus New York Strip*	39.50
Farmed Mexican Tilapia	19.75	New York Strip & Lobster Tail*	76.00

SIDES

Shoestring French Fries red pepper aioli 7
Garlic Mashed Potatoes butter, roasted garlic 8
Mac & Cheese housemade 9

Charbroiled Zucchini brushed with olive oil 6
Flash-Fried Cauliflower with lemon tahini 8
Sautéed Fresh Spinach garlic, fresh lemon juice 9

*Additional \$2.50 when accompanying your entrée

Macadamia Nut Crusted Wild Alaskan Halibut
Orange ginger butter sauce and choice of sides 35.50

Trout Amandine
Farmed Idaho Rainbow Trout, lemon butter, choice of sides 22.50

Beer Battered Fish And Chips
Wild Pacific cod, fries, tartar sauce 21.75

Clams Linguine
Farmed Manila clams, shallots, white wine, garlic, crushed peppers 24.50

Sautéed N'awlins BBQ Shrimp
Wild Mexican jumbo shrimp, jasmine rice grilled sourdough 23.75

Roasted Jidori Chicken Breast
Organic rainbow carrots, garlic mashed potatoes, harissa chicken jus 24.75



Grab 'em
While You Can

\$60.00 / LB



WELCOME BACK TO OUR LOCAL TREASURE — CALIFORNIA SPINY LOBSTER! DUE TO RECENT EVENTS OFF THE ORANGE COUNTY COAST, WE ARE SOURCING OUR LOBSTERS FROM SAN DIEGO AND SANTA BARBARA. THE SEASON IS ONLY OPEN FROM OCTOBER TO MARCH.

Seafood BY THE POUND

*Served with coleslaw and drawn butter

Wild N. American Hard Shell Lobster			
1 1/4 POUND	43.75	1 1/2 POUND	52.50
1 3/4 POUND	61.25	2 POUND	70.00
Wild Barents Sea Red King Crab Legs			
1 POUND	72.00	1 1/2 POUND	108.00

Farmed Baja Kampachito
Grilled whole with fresh herbs, lemon
\$33/pound

